



# ALL SEASONS FINE EVENTS

FULL SCOPE CATERING & EVENT PLANNING

'24-'25 Offerings

*Booking Office*

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BY APT: 2135 Dale Ave. Sacramento, CA 95815



# WHY ALL SEASONS CATERING?

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All Seasons is family owned and has been creating tasteful events since 1988. With a vast knowledge of Sacramento and the surrounding counties, our level of experience is your best event planning resource.

We're all about making your event as seamless as possible including a wide variety of services that cater to your needs and unique style.

We believe that every great event starts with impeccable food and service.

# CATERING PACKAGES



## HORS D'OEUVRES

Locally Sourced Antipasti +  
Crudité Board with client's choice  
of (2) Appetizers

\*See Attached for Selections

## CUSTOM MENU

Client Selection of  
Seasonal Menu Choices  
from Attached Options

## BEVERAGE STATION

Citrus Ice Water + Iced  
Tea + Gourmet Coffee +  
Hot Tea

## RENTALS

All anticipated rental needs  
including contemporary white  
plates, single pattern flatware, and  
elegant glassware for water  
service

## STAFF & SERVICE

On Site Event Manager, Head  
Chef + Service Staff  
Setup/Breakdown of Linens, Food  
+ Beverage Tables and Guest  
Place Settings

# PLANNING PROCESS

## STEP ONE

### Contact & Inquiry

Submit an inquiry on our website, email or give us a call. Our event managers can't wait to start planning the event of your dreams!

6 months - 2 Years Prior to Your Event

## STEP TWO

### Meet & Eat

Once we've ironed out a contract you're happy with, it's time to book a tasting appointment to try your menu. Our tasting room features full size samples of linens, china, flatware & glassware for you to choose from.

6 Months- 1 Year Prior to Your Event



STEP THREE

## Lock it In

We recommend you secure catering in a similar timeline with your venue (upwards of a year in advance). You are free to continue to edit your contract after you book with us, should you choose to book prior to your meet & eat appointment.

1 Year Prior to Your Event

STEP FOUR

## Walk Through

This meeting is at the venue. We go over final details, floor plan & delivery schedules.

30-60 Days Prior to Your Event

STEP FIVE

## Time to Party

That's it! We'll take the reins from here so you can enjoy your event. With over 30 Years in the industry you can be certain you are in good hands.



# PACKAGE PRICING



## BUFFET

*Choice Of:*

- (2) Protein Entrees
- (1) Vegetarian Pasta
- (1) Starch Side
- (1) Seasonal Salad

ACCOMPANIED BY

- Assorted Fresh Breads
- House Baked Foccacia
- Best of Season Vegetables
- Table Water Service

Collections Begin at \$95 Per Person



## PLATED

*Choice Of:*

- (2) Protein Entrees
- (1) Vegetarian Entree
- (1) Starch Side
- (1) Vegetable Side

ACCOMPANIED BY

- Assorted Fresh Breads
- House Baked Foccacia
- Seasonal Salad
- Table Water Service

Collections Begin at \$105 Per Person



## FAMILY STYLE

*Choice Of:*

- (2) Protein Entrees
- (1) Vegetarian Pasta
- (1) Starch Side
- (1) Vegetable Side

ACCOMPANIED BY

- Assorted Fresh Breads
- House Baked Foccacia
- Seasonal Salad
- Table Water Service

Collections Begin at \$120 Per Person

# Wedding Coordination

## T I M E L I N E

### 90 DAYS OUT

1 hour consultation via phone call or in person  
with your day of coordinator

### 60 DAYS OUT

Introductory Email to All vendors  
Venue Site Visit w. All Pertinent Vendors  
Floorplan Creation

### 30 DAYS OUT

Custom Timeline Creation  
Vendor Coordination  
Floor Plan & Rental Order Reviews

### WEEK OF EVENT

Optional 1 hour Rehearsal at Venue  
Picking up Printed Materials/ Personal Items from  
Rehearsal and Delivering to Venue  
Final Confirmation with all Vendors

### DAY OF EVENT

12 hours Day of Coverage with 1 Lead Coordinator + Assistant  
Lunch Delivery to Bridal Party  
Handling of all Personal Items/Décor  
Distribute Final Payment & Gratuities to All On Site Vendors  
Assist Photographer with Shot List  
Pinning of Boutonnieres and Corsages

ALL SEASONS FINE EVENTS  
*Catering & Event Planning*

BAR SERVICE  
*Packages*

BEER/WINE  
STARTS AT \$5/PP

*Does Not Include Alcohol. Client to Provide all Alcohol.*

Bartender (s)  
Plastic Bar Ware  
Lemons & Limes for Garnish  
All Bar Equipment + Ice  
Set-Up & Breakdown

SIGNATURE DRINKS  
STARTS AT \$6/PP

*Does Not Include Alcohol. Client to Provide all Alcohol.*

Bartender (s)  
Plastic Bar Ware  
Mixers & Garnish For Signature Drinks  
All Bar Equipment + Ice  
Set-Up & Breakdown

TOP SHELF  
STARTS AT \$7/PP

*Does Not Include Alcohol. Client to Provide all Alcohol.*

Bartender (s)  
Plastic Bar Ware  
Standard Mixers & Garnish  
All Bar Equipment + Ice  
Set-Up & Breakdown

CUSTOM PRICING  
AVAILABLE FOR  
INCLUSIVE  
ALCOHOL BARS.  
INQUIRE FOR  
QUOTE.

*All Bar Packages include setup & breakdown of (1) bar location. Specific requests, additional bar locations or a long load in distance subject to additional fees.*





THANK YOU

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